

amendment. The attached version is captioned "Version with
Markings to Show Changes Made") :

1. (Twice Amended) A coloring material in the red color range comprising,

chromoplast particles encapsulating crystalline lycopene as the color-imparting agent,

said chromoplast particles being particles separated from a fruit which contained them,

C1 wherein the coloring material comprises from 500 to 3000 ppm of said chromoplast particles encapsulating crystalline lycopene, and

wherein the coloring material has a soluble solids concentration below 5° Bx.

4. (Amended) A coloring material according to
C2 claim 1, which has been water-washed.

8. (Twice Amended) A process for preparing a coloring material comprising as a color-imparting agent chromoplast particles containing crystalline lycopene, comprising:

C3 a) selecting and pre-treating a lycopene-containing fruit by cleaning it;

b) breaking the fruit;

c) screening out solid components above a predetermined dimension; and

d) separating by centrifugation a fruit serum from a solid material thus obtained and retaining said chromoplast particles with said solid material,

wherein said process is carried out under conditions C3 providing said chromoplast particles containing crystalline lycopene in said solid material thereby obtaining a color concentrate comprising said color-imparting agent,

wherein the coloring material comprises from 500 to 3000 ppm of lycopene and wherein the coloring material has a soluble solids concentration below 5° Bx.

C4 10. (Amended) A process according to claim 8,
further comprising water-washing the color concentrate.

C5 12. (Amended) A process according to claim 10,
comprising at least one preservation technique selected from
the group consisting of aseptic packaging, freezing, canning
and dehydrating, optionally with the addition of a food
preservative.

24. (Twice Amended) A process for coloring a food product which comprises:

a) cleaning and breaking tomatoes which comprise chromoplasts containing lycopene in the amount of at least 120 ppm;

b) screening out solid components therefrom of a predetermined size; and

c) separating a serum from a screened tomato solid material by centrifugation and retaining said chromoplasts with said tomato solid material,

C6
wherein said process is carried out under conditions providing said chromoplast particles containing crystalline lycopene in said tomato solid material,

thereby to obtain a color concentrate comprising said chromoplasts containing crystalline lycopene in a concentration from 500 to 3000 ppm, and

d) introducing said concentrate into said food product.

25. (Amended) A process according to Claim 24 wherein unless said products are not tomato products, further comprising washing the color concentrate.

41. (Amended) In a food product or a health-promoting and health-maintaining consumable product comprising a lycopene additive of lycopene molecules as a food colorant or as a neutraceutical, the improvement wherein
C7

said lycopene molecules are in crystalline form encapsulated in chromoplasts,

said chromoplasts are particles separated from a fruit which contained them,

C7 the lycopene additive comprising from 500 to 3,000 ppm of said chromoplasts encapsulating said lycopene molecules, and

wherein said lycopene additive has a soluble solids concentration below 5° Bx.

Add new claim 45 as follows:

45. (New) In a method for coloring a food product or a health-promoting and health-maintaining consumable product, comprising adding a lycopene additive as a red food colorant to said food product or health-promoting and health-maintaining consumable product, the improvement wherein:

C8 said lycopene additive comprises chromoplast particles encapsulating crystalline lycopene,

said chromoplast particles are particles separated from a fruit which contained them,

the lycopene additive comprises from 500 to 3,000 ppm of said chromoplasts particles encapsulating crystalline lycopene, and